

PINEAPPLE MOUSSE

(Illustrated in middle pages.)

DISSOLVE one package of Lemon Jell-O in one pint of boiling pineapple juice sweetened with one cup of granulated sugar. When it is of about the thickness of syrup, add one and one-half cups of whipped cream and the white of one egg beaten dry. Beat all together until it is like a mossy froth. Put into a covered mould and pack in ice.

LEMON JELL-O SYLLABUB

(Illustrated on page 3.)

Dissolve one package of Lemon Jell-O in one pint of boiling water. When nearly cool add one-half orange, sliced, one-half cup each of candied or Maraschino cherries, blanched almonds, and pistachio nuts. Pour in a shallow dish. When cold and firm, cut in cubes (squares) and place in tall glasses. Pour into each glass one wineglassful of sherry and one wineglassful of pineapple juice that has been scalded, sweetened, and chilled. Serve with whipped cream with a cherry on top.

MRS. RORER'S COUPE SANTA MARIE

Dissolve one package Orange Jell-O in one pint boiling water. Fill sherbet glasses one-fourth full with mixed chopped fruits that are in season; peaches, apples, grapes, bananas or small fruits. Pour over enough Jell-O to fill the glasses two-thirds full. When cold, heap on whipped cream and place a cherry on top.

PINEAPPLE TRIFLE

One-half can grated pineapple, two-thirds cup sugar. Cook up together. Dissolve one package of Orange Jell-O in one-half pint of boiling water. Add the pineapple and juice of half an orange to the Jell-O when it has cooled a little, and set away to harden. When it begins to thicken, add one-half pint cream whipped stiff. Stir thoroughly and turn into a bowl or mould to harden.

NUT FRAPPE

Dissolve one package of Jell-O, any flavor, in one pint of boiling water. Stir one-half cup sugar and white of one egg into a pint of whipped cream. When Jell-O is on point of setting, mix Jell-O and whipped cream by beating with a fork, and add one cup of chopped nuts. Serve in sherbet glasses with fresh or preserved fruit.

ORANGE CUPS

Dissolve one package of Orange Jell-O in one cup of boiling water. Add one-half cup of sugar. Cut three oranges in halves, remove the pulp and extract the juice. When Jell-O is cool add the orange juice and little pieces of fruit or nut meats, and put into the orange cases. When set serve with whipped cream piled on top.

BANANA CREAM

Peel five large bananas, rub smooth with five teaspoonfuls of sugar, and add one cup of cream beaten to a stiff froth. Dissolve one package of Lemon Jell-O in three-fourths pint of boiling water. When cold, stir in the cream mixture. Pour into a mould and set away to harden. Serve with whipped cream.

Jell-O is flavored with pure natural fruit flavors.